CULINAIRE CHILLAIR ISLAND BUFFET

Models: CR.IB.CLCBF.6 & CR.IB.CLCBF.8

FEATURES
✓ Grade 304 Stainless Steel Construction in No. 4 Satin Finish
✓ Stainless Steel Gantry with Overhead Lighting
✓ Flat 10mm Single Glazed Acrylic Sneeze Guard
✓ Fan-Forced Refrigerator
✓ Digitally Controlled Temperature
✓ Fluorescent Lighting
✓ Removable Gastronorm Pans
✓ Supports Gastronorm Pans up to 100mm Deep (65mm recommended)
✓ Easy to Remove Parts for Cleaning
✓ Ecomate, Insulation blowing agent
✓ Integral Condenser Unit

OPTIONAL FEATURES
➢ Tray race

GASTRONORM PANS (Sold Separately)
➢ 1/1, 25mm, 65mm, 100mm
➢ 1/2, 25mm, 65mm, 100mm
➢ 1/3, 25mm, 65mm, 100mm

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General Recommendations

Important Information

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or service technicians.

All persons operating this appliance MUST read the **operation section** of this manual and be instructed by trained personal on the correct use of the appliance. If additional user manuals are needed talk to your distributor or visit the Culinaire website.

Do NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.

Qualified personnel, specifically trained in the following instructions, can perform installation and service of the machine.

Disclaimer:

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, appliances or others, due to abuse and misuse of this appliance in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All appliances made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a TRAINED AND AUTHORISED SPECIALISTS will result in the IMMEDIATE LOSS OF THE WARRANTY.

The manufacturer cannot be held responsible or liable for any unauthorized modifications. All modifications must be approved by the manufacturer in writing before initiating. All modifications or works performed to this appliance must be performed at all times by a TRAINED AND AUTHORISED SPECIALISTS.

General Safety

Service

Stoddart, one of our agents, or a similarly qualified person(s) should carry out any and all repairs, maintenance and services. Any repair person(s) should be instructed to read the safety warnings within this manual before commencing work on these units.
Do NOT remove any **cover panels** that may be on the appliance.

Sharp Edges

Steel cutting processes such as those used in the construction of this appliance result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when in contact with any edge. Particular care should be taken to avoid contact with any internal edge, all repair or maintenance person(s) prior to commencement of any servicing must read the **maintenance section** of this manual.

Power Cables

Ensure that any damaged power cord is replaced before further use.

Safety Glass

The Toughened Safety Glass used in the Culinaire products is about five times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it "stores" that stress in the glass layers. This stress "storage" is invisible and un-measurable, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the appliance is off and nobody is near it.

On extremely rare occasions a glass door will "explode". This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). **It is important that any contaminated product be thrown away.**

Disposal of Old Refrigerators

Refrigerants can be harmful to persons and the environment, ensure the refrigerant is disposed of properly by a **qualified technician**. If you intentionally release any refrigerant into the environment you can be fined and/or imprisoned.

Refrigerators can be death traps for small children, ensure the refrigerator is disposed of quickly, internal areas with sharp edges are protected and doors are removed. Where possible, dispose of as scrap metal for recycling. Companies can dispose of your old refrigerator for you. Speak to your local technician, supplier or manufacturer for more information.

Specifications

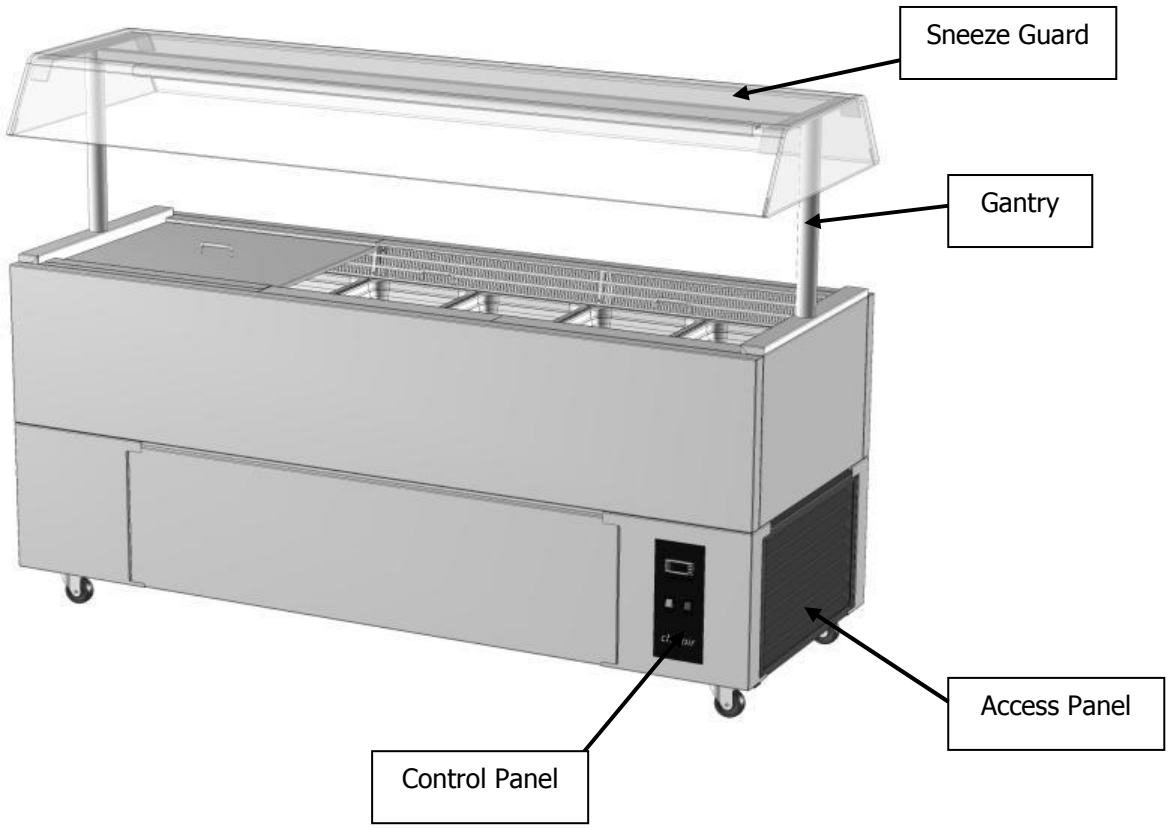
Introduction

The Culinaire Chillair Island Buffet Fan Forced has been specifically designed to meet the rigorous demands of a busy food service operation. Your Bain Marie is manufactured from high quality, 304 grade, 1.2mm stainless steel.

Each Island Buffet has been assembled and tested according to Stoddart strict quality standards. The Vented Fascia Salad Bar has been designed to hold bulk foods at between 2- 5°C to meet health department requirements. The machine is designed to operate in Class 3 enviroments with the temperatures below 25°c ambient and 60% humidity.

Product Overview

Configuration may vary according to model



Technical

Code Explanation

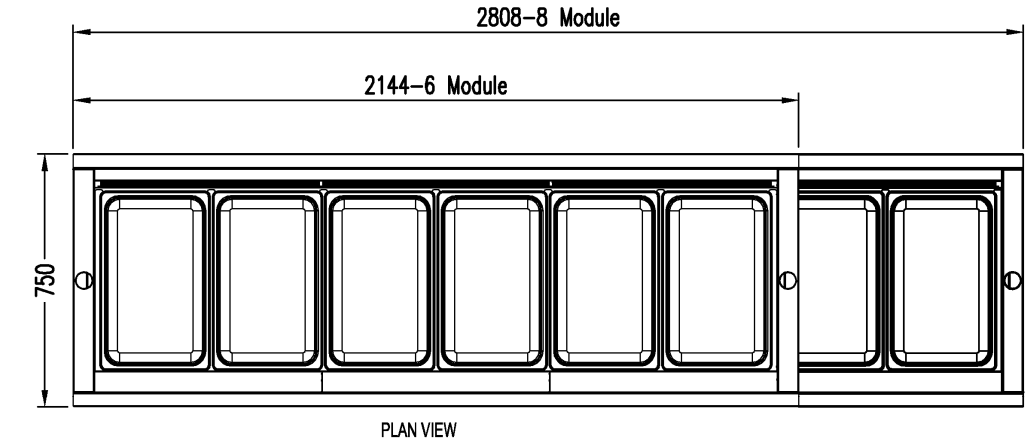
Code	Explanation
CR	Culinaire refrigerated
IB	Island Buffet
CLCBF	Chillair Cold Well Bar Fan Forced
x	6 = 6 Module 8 = 8 Module

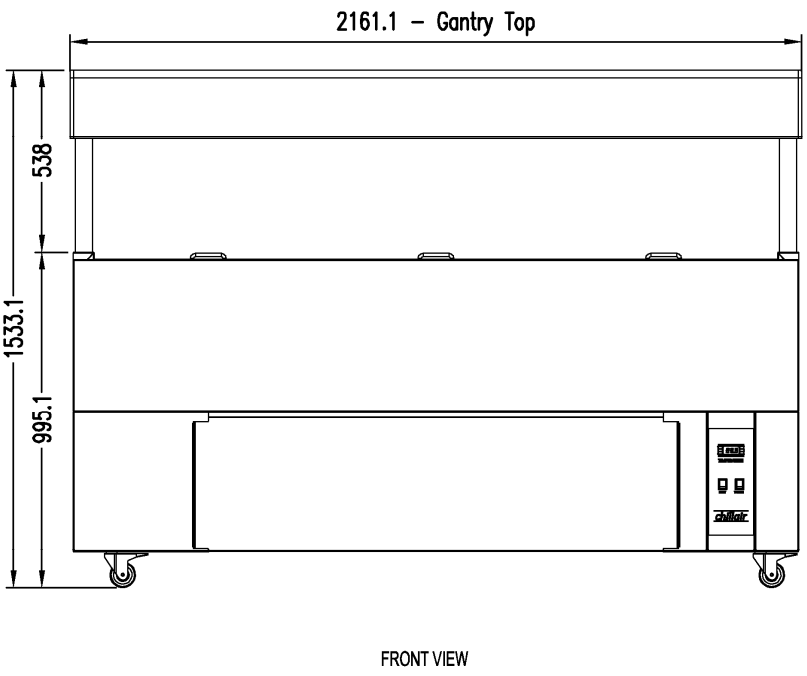
Technical Specifications

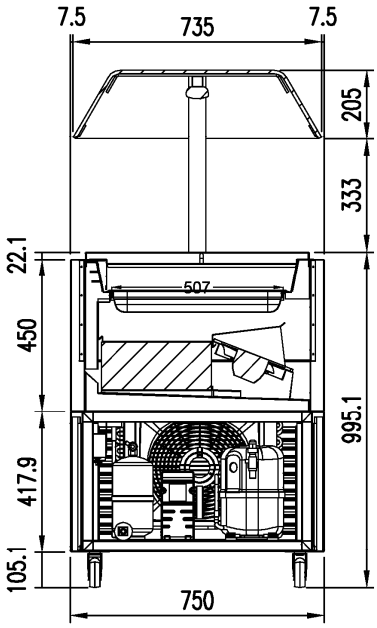
SPECIFICATIONS		
Model	**CR.IB.CLCBF.6**	**CR.IB.CLCBF.8**
Height	1533 including gantry	1533 including gantry
Width	2161mm	1100mm
Depth	750mm	750mm
Gastronorm Pan Capacity	6 x 1/1	8 x 1/1
Voltage	220-240V, 50Hz	220-240V, 50Hz
Power	1440W	1560W
Current	6 A	9.5 A
Connection	1 Phase+ Neutral+ Earth	
Temperature Range	1-5°C for 3 hours Max, In class 3 environment (<25°c and 60% humidity)	
Waste Connection	1/3 GN 150 deep pan	
Refrigerant Gas	R404A	
Refrigerant Charge	2.9Kg	3.1Kg
TX valve	TUAE	TUAE
Refrigeration Lines	Liquid line: 3/8"	Liquid line: 3/8"
SHIPPING		
Height	1800mm	1800mm
Width	2280mm	2950mm
Depth	880mm	880mm

Note:
This is not a storage cabinet. This unit is designed to be turned OFF daily to facilitate the extended defrost.

Technical/Connection Diagram



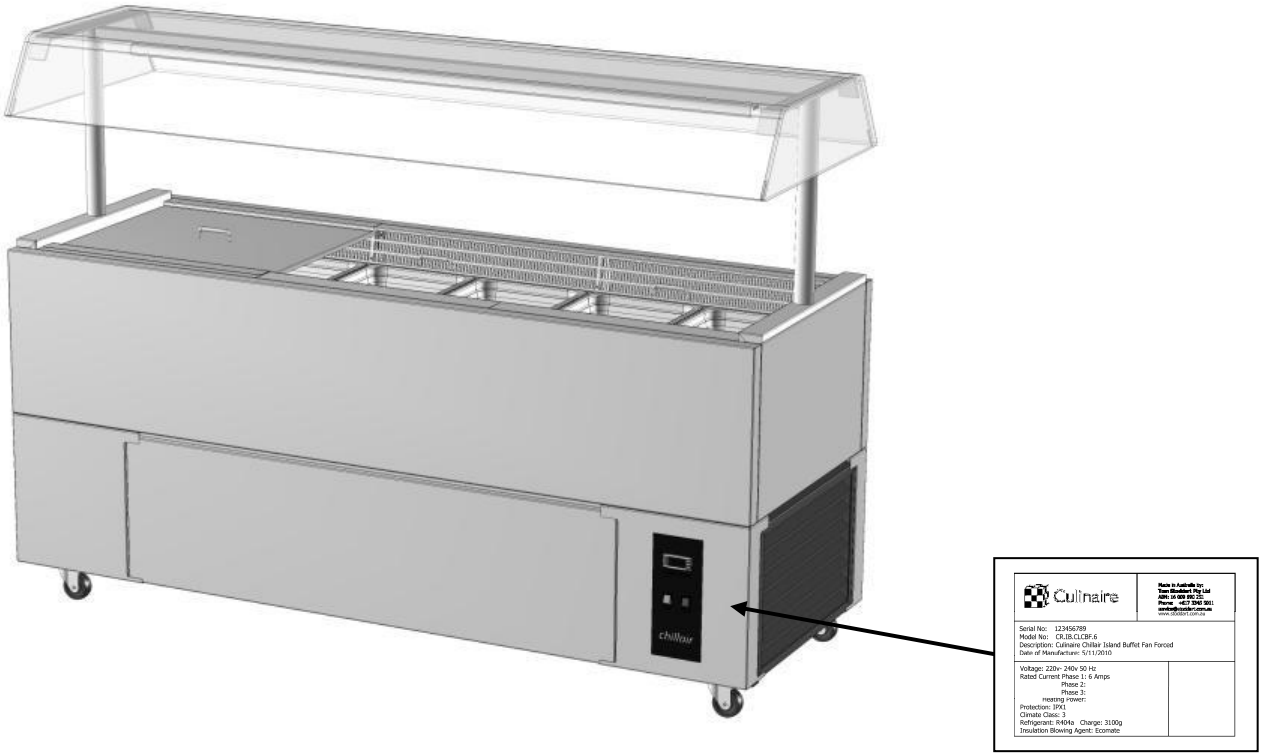




Rating Plate

The rating plate of the appliance contains identification and technical data. There are 2 rating plates located behind the access panel on the end of unit to the right of the digital thermostat display. One mounted on each side.

Culinaire	Made in Australia by: **Tom Stoddart Pty Ltd** ABN: 16 009 690 251 Phone: +617 3345 5011 service@stoddart.com.au www.stoddart.com.au
Serial No: 123456789 Model No: CR.IB.CLCBF.6 Description: Culinaire Chillair Island Buffet Fan Forced Date of Manufacture: 5/11/2010	
Voltage: 220v- 240v 50 Hz Rated Current Phase 1: 6 Amps Phase 2: Phase 3: Heating Power: Protection: IPX1 Climate Class: 3 Refrigerant: R404a Charge: 3100g Insulation Blowing Agent: Ecomate	



Installation

General Precautions

WARNING!

Installation must comply with local electrical and health & safety requirements. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

- Do **NOT** use this appliance for other than its intended use.
- Do **NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this appliance.
- Regulations require that all units be installed to the appropriate Australian standards.
- Regulations require that authorised persons carry out all electrical and plumbing work.
- Only use this appliance with voltage specified on the rating label.
- Be careful not to touch moving parts.

Important!

Ensure that a qualified technician sets up and installs this unit.

Setting Up

Handling

- Use suitable means to move the appliance e.g. a lift truck or fork pallet trucks (the forks MUST reach all the way beneath the appliance).

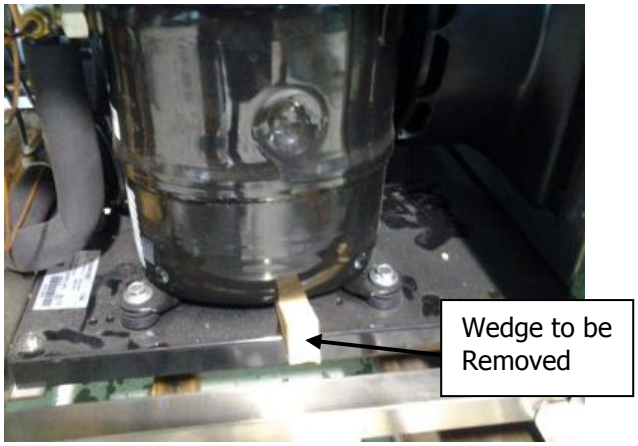
Site Preparation

- Ensure the site is level and properly cleaned.

Unpacking

- Check the unit for damage before and after unpacking. If machine is damaged, contact the dealer.
- **Wear protective gloves** to unpack the appliance from the box.
- The unit is supplied fully assembled. The dividers are packed unassembled.
- Gastronorm pans and extra dividers are packed separately.
- Unpack and visually inspect the unit for damage or missing parts. Report any problems to the distributor or manufacturer.
- Remove all protective plastic film, tapes, ties and packers before installing and operating. Clean off any glue residue left over from the protective plastic film.
- Wipe all surfaces with a clean, sanitised cloth.

Important!
Remove the two wedges from under the refrigeration compressor.



Positioning

- When moving the unit, ensure the cabinet is upright at all times.
- Position the unit before assembling any part of the unit.
- When positioning the unit, avoid direct sunlight, warm drafts and heated areas for the unit to maintain the normal operating temperature.
- Ensure the unit is positioned on a level surface to allow all the condensation to drain properly.
- Ensure the unit is positioned before installing drainage.
- Do **NOT** install the operating appliance next to any heat source or grease-emitting appliance (i.e. fryers). Allow approximately 300mm gap.
- After positioning the unit, allow the refrigeration gas to settle for at least **2 hours** before switching ON.

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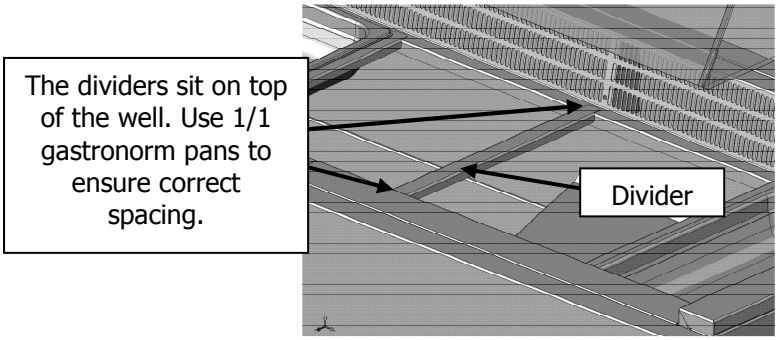
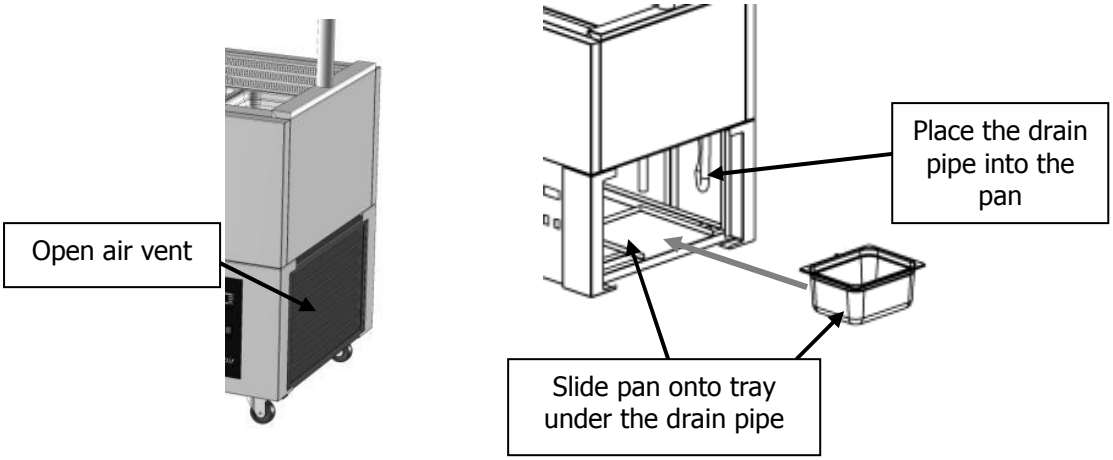
Dividers

- The module dividers are provided with the unit. The 1/6, 1/9 dividers are sold separately.
- 1/6, 1/9 dividers sit on the top of the module dividers and the top of the well. To setup, clip the length divider(s) into width divider(s).

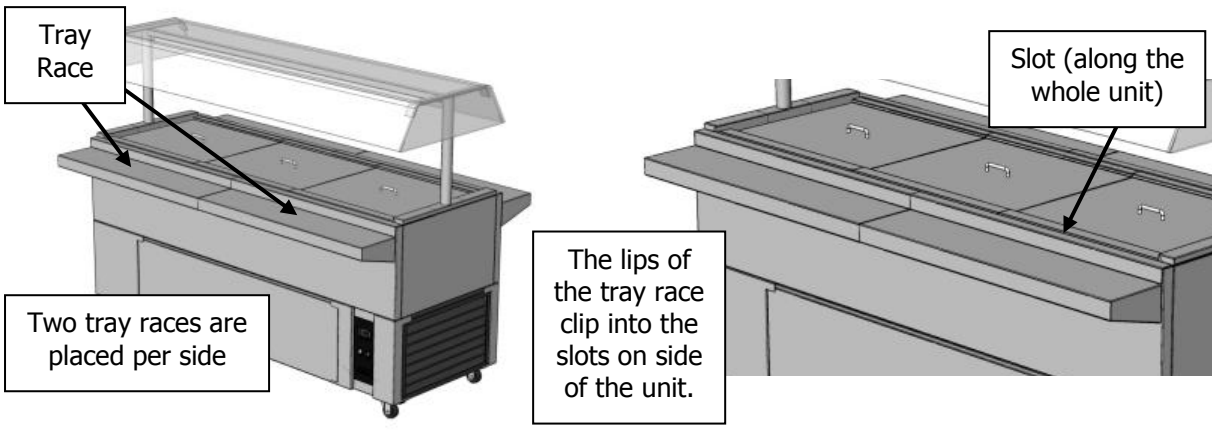


Drainage Pan

- No additional drainage or plumbing is required for the drainage pan.



Tray Race (Optional)


Tray Race
Two tray races are placed per side
Slot (along the whole unit)
The lips of the tray race clip into the slots on side of the unit.

Ventilation

External Air Movement

- The cold wells are designed to be lidless with an air blanket covering the product for display and access. There must be **NO** air movement directly into the cold well opening e.g. air conditioner, exhaust fans.
- If an air-draft into the cold wells occurs, the product can become too warm or too cold, or can cause a build up of ice on the evaporator coil.
- The air blanket is very sensitive to external air movement. If fans are placed around the unit ensure that the maximum air movement across the cold well opening does **NOT** exceed 0.2 m/s.

Integral Unit

- For efficient operation of the refrigerator, it is essential that adequate ventilation clearance be provided around the bottom air vents.
- Normal operating conditions should not exceed 25°C at 60% Relative Humidity (Climatic Class 3).
- The bottom air vents should also have at least 100mm clearance for proper airflow.
- Do **NOT** cover air vents for any reason. If covered, overheating will occur.
- Ensure heated air from other sources does NOT flow into the service compartment
- Failure to observe ventilation guidelines will void warranty.

Electrical

WARNING!
This unit MUST be installed in accordance with AS/NZS 60335.1 and complies with local laws

Power Supply

- The appliance is supplied with a 3-core, 240 Volt, 10 Amp, 2.3m flexible power cord with a standard 3 pin plug.
- Before connecting to the power supply, check with a **qualified technician** that the power supply from the wall socket is correct for this unit.
- Check the power cord and plug for damage before inserting into the wall socket. If damaged, **do NOT switch ON** and contact the distributor or manufacturer for repair or replacement.
- Ensure that the POWER switch is in the **OFF position** before connecting the power supply.
- The power supply should be plugged directly into a dedicated wall socket, **NO extension cords or multi-boxes** should be used.
- Ensure that the power cord is placed out of the harms way and cannot be damaged when the unit is in operation.

WARNING!
Do NOT overload the power supply.
See the rating label for the power, voltage and current supply.

Grounding

- All electrical wiring in the appliance is correctly grounded when leaving the factory.

Refrigeration

- The system is fully operational as soon as it leaves the factory. No addition setup is required.

Plumbing

- The unit is supplied with a **drainage pan**. No additional drainage or plumbing is required.

Operation

General Recommendations

When using any electrical appliance, safety precautions should always be observed.

Our appliances have been designed to give high performance. Hence, the appliance must be used exclusively for the purpose for which it has been designed. The machine is designed to operate in Class 3 enviroments with temperatures below 25°C ambient and 60% relative humidity.

Read these instrucitons carefully and retain for future reference.

Important!

This appliance should not be operated by person(s) (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by person(s) responsible for their safety.

- All appliances **MUST** be installed according to the procedures stated in the installation section of this manual.
- In the case of new personnel, training is to be provided in advance.
- Do **NOT** use this appliance for any other purpose than its intended use.
- Do **NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this appliance.
- Keep fingers out of "**pinch point**" areas. Clearances between the doors, pans and panels are necessarily small.
- This appliance is **NOT** waterproof. Do **NOT** use hoses or harmful materials on the appliance.
- If the power supply cord becomes damaged, it must be replaced the by manufacturer, an authorised service agent or similarly qualified persons to avoid a hazard.
- Be careful not to touch moving parts.
- Do **NOT** place any part of your body on the refrigeration or fans when the unit is switched ON.
- Do **NOT** install the operating appliance next to any heat source or grease-emitting appliance (i.e. fryers). Allow approximately 300mm gap.
- Do **NOT** use sharp objects to activate controls.
- If any fault is detected, disconnect the appliance from the mains and call the service agent.
- Do **NOT** use the appliance in an explosive atmosphere.
- Avoid exposure to direct heat and/or humidity sources.
- The manufacturer declines any liability for damages to persons and/or things due and to an improper/wrong and/or unreasonable use of the machine.

Dixell Controller

- The temperature is factory set at **1.5°C**. This temperature can be adjusted but is not recommended.
- Different modes require different temperatures.
- The temperature probe only measures the **temperature of the water/air**, NOT the food temperature.

SET: To display target set point; in programming mode it selects a parameter or confirm an operation.

(DEF): To start a manual defrost.

(UP): To see the max. stored temperature; in programming mode it browses the parameter codes or increases the displayed value.

(DOWN): To see the min stored temperature; in programming mode it browses the parameter codes or decreases the displayed value.

To switch the instrument off, if onF = oFF.

Not enabled

KEY COMBINATIONS:

+	To lock & unlock the keyboard.
SET +	To enter in programming mode.
SET +	To return to the room temperature display.

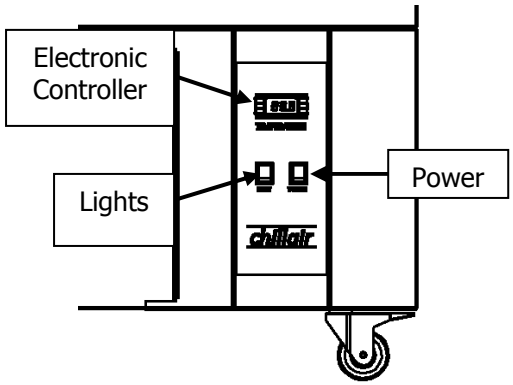
HOW TO SEE THE SETPOINT

SET

1. Push and immediately release the **SET** key: the display will show the Set point value;
2. Push and immediately release the **SET** key or wait for 5 seconds to display the probe value again.

HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the **"°C" or "°F"** LED starts blinking;
3. To change the Set value push the or arrows within 10s.
4. To memorise the new set point value push the **SET** key again or wait 10s.



Set Point Temperature

Push the **SET** key for more than 2 seconds to change the Set point value

The value of the set point will be displayed and the **"°C" or "°F"** LED starts blinking

To change the Set value push the o or n arrows within 10s

To memorise the new set point value push the **SET** key again or wait 10s

Gantry Light

- Light/s can be turned ON or OFF with the **LIGHT** button on the front of the service compartment/box.
- All light housing and ballasts are fitted above the cold wells in the gantry. All lighting is pre-installed.
- If lights are broken or become loose they MUST be replaced/fixed before use, check the maintenance section for more information.
- Lights are provided with a pre-installed lamp shield to protect the tube and the product in the cold wells.

Drainage Pans

- Install the drainage pan before switching the unit ON.
- All condensate water MUST be treated as **waste water**. Do **NOT** drink and serve to persons.
- When the unit has been switched OFF, the unit still produces condensation. Drainage pans should remain in place.
- In humid environments, more condensation is produced, check and replace the receptacle approximately every 3 hours.

Gastronorm Pans

Information

- The unit is provided with a 1/1 gastronorm pan for each module. Extra gastronorm pans and dividers are **sold separately**.
- Ensure all **dividers are secure** before placing in the pans.
- All food placed in the pans MUST be **pre-chilled or refrigerated to 2- 5°C**. Do NOT overload pans, overloading prevents chilled air flowing properly over product.
- Ensure only 1 type of product is placed in each pan to prevent cross contamination. If more pans are needed, contact your distributor or manufacturer.
- Do NOT replenish food in old pans, replace and clean pans before using again.
- **Each module** can hold one 1/1 pan, two 1/2 pans, three 1/3 pans. 2/1 pans can also be fitted over 2 modules. Pan depths are 25mm, 65mm & 100mm contact your distributor about the best possible depth for the product you intent to display.

Well Operation

Important!

This unit needs to be switched OFF to defrost. Ensure the unit does NOT run longer than 3 - 4 hours.

Initial Start up

- Before switching ON the unit, ensure the unit is installed correctly.
- Once switched ON, check the **air is flowing** within the well. Check the **lights** are switched ON.
- After 45 minutes check the temperature has reached **2 - 5°C**.
- Leave the unit to operate for **3 - 4 hours** to remove any **fumes or odours**. Check the water level hourly in the drainage receptacle.
- After running for 3 - 4 hours switch OFF for 1 hour to allow the unit to defrost then clean the whole unit.
- Your unit is now ready to operate.

Loading and Display

- The unit must be in pushed into position before switching ON.
- Switch ON **45 minutes prior** to loading the well with product. Ensure the unit does not run longer than 3 - 4 hours. Lights should be switched ON when the unit is in use.
- Do not operate without all the pans in well. All the pans are loaded into the modules provided.
- Food should be placed in the well **20 to 30 minutes prior to service**. Night covers should be placed over the well until the food is being served.
- Do NOT replenish product in old pans, clean pans before using again. Each pan should only have 1 type of product to prevent cross contamination. If more pans are needed, contact your distributor or manufacturer.
- No objects should be placed/stored on the sneeze guard, items may be crack or fracture the glass.
- All products MUST be displayed in the pans.
- **Between breakfast, lunch and dinner service** the unit should be **switch OFF for 30 - 45 minutes** to facilitate the evaporator coil defrosting. Once switched back ON the unit should rise to normal operating temperature within 20 minutes. No food should be stored in the unit during this time. The drainage receptacle should be emptied at this time.
- At the end of food service, **remove product and pans, and switch the power OFF**. Ensure the unit is cleaned at the end of the day. Once completed replace the night covers.
- The drainage receptacle should be checked and emptied at the end of each food service period.
- After use, check that all evaporator fans and coils are operating properly and are clear of any objects that could constrain their efficiency.

Loading Restrictions

- The unit MUST not be loaded when being moved.
- **Air grills** on the sides must NOT be covered.
- Pans MUST not be **overflowing,** as this will restrict airflow.
- Items, other than the gastronorm pans, should NOT be placed on the dividers.
- Ensure no items are stored around the ventilation slots.

WARNING!

Do NOT cover air grills. It is important to leave adequate space for the refrigerated air to circulate within the cold well.

Due to continuous product research and development, the information contained herein is subject to change without notice

Food Temperature

- All food MUST be **pre-chilled** to 2 - 5°C before loading into the unit.
- If a warm product is introduced, there could be some delay before the temperature falls to the normal operating level. Placing warm items in the unit can lead to food spoilage and possibly food poisoning.
- The temperature displayed on the **electronic controller is the air temperature** NOT the food temperature. It is important to **regularly monitor** the temperatures of the food in the pans.

Important!

This unit is not designed to cool down products, it only maintains them at the regulated 2-5°C serving temperature.

Moving the Unit

- The unit must NOT be switched ON and MUST be **unplugged** when moving the unit.
- No product should be in the gastronorm pans. All liquids MUST be removed.
- All drainage must be unhooked and buckets must be emptied.
- Ensure pathway is clear before pushing the unit. Always look where the unit is heading and watch for hazards.
- Do **NOT** pull the unit, **push the unit** to ensure no injury occurs. Proper training in moving the unit should be provided for new personal.
- Push on the **main body** of the unit. Do NOT push the on the gantry.
- Ensure the castors are **unlocked** before moving and **locked** after moving.
- After moving allow 30 minutes for the gas in the refrigeration unit to settle before switching ON.
- For proper drainage, ensure the unit is only moved from flat surface to flat surface.
- Position the unit before plugging the unit into the wall socket and turning it ON.
- After moving, ensure that the power cord is placed out of the way so that no items can be stored on it.
- More than 1 person maybe required to move the unit. Speak to your distributor or manufacturer about the weight of your unit.

WARNING!

The bucket MUST be emptied before moving the unit. Water damage is NOT covered by warranty

Around the Well

- Ensure the **sneeze guard and benches** around the unit are cleaned **continuously** to prevent contaminants entering the pans.
- Ensure all liquids on or around the unit are cleaned up straight away.

After Hours

Information

- This unit is **NOT** designed to store product after hours. The unit MUST be **switched OFF**.
- All pans should be cleaned and placed in night storage. No pans should be left in the well.
- **Empty the drainage pan**, ensure the drainage pan is returned under the drain for the night.
- If the unit is moved for night storage, ensure the castors are locked.

Storage

- All storage of food should comply with local health standards and regulations.

Cleaning

WARNING!
Switch the unit OFF at the main power supply before cleaning.

Schedules

- After use, the gastronorm pans should be cleaned **STRAIGHT AWAY**.
- The unit should be cleaned at the end of the **EVERY WORK DAY**.
- The evaporator coil, base cavity and air vents should be cleaned at the **END OF EVERY WEEK**.

Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit.
- Cleaning the air vents maintains efficiency and prevents the unit from overheating. The air vents are located on the sides of the unit
- All liquids on or around the unit MUST be cleaned up **straight away**.
- Receptacles should be rinsed after clearing the waste water (receptacle drainage only).
- **Do NOT use abrasive pads or cleaners** on the stainless steel or any other metal parts of the unit**.**
- **Do NOT use industrial chemical cleaners or caustic based cleaners**, many will damage the metals and plastics used on this unit.
- Dividers can be removed for cleaning. The gastronorm pans MUST be removed.
- Drainage should be connected while cleaning the well.
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish.
- **Do NOT remove any screw** for cleaning. All internal sections of the unit are to be cleaned by a **qualified technician**.
- For maintenance of stainless steel surfaces, check the maintenance section for more information.

Important!
Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.

Gastronorm Pans

- Clear of food and/or any food scraps before cleaning.
- Pans can be cleaned in a dishwasher or kitchen sink.
- Thoroughly wipe dry after cleaning, do NOT allow to air dry.

External Surfaces, Dividers

- Clean the stainless steel and metal parts with warm (not hot) soapy water and a sponge.
- Rinsed the stainless steel and metal parts with clean, fresh water.
- After cleaning, thoroughly wipe the stainless steel and metal parts dry with a soft cloth. Do NOT let water pool on the unit. Check crevices and folds.

WARNING!
The external surfaces of this unit are NOT waterproof, do NOT hose.

Sneeze Guard

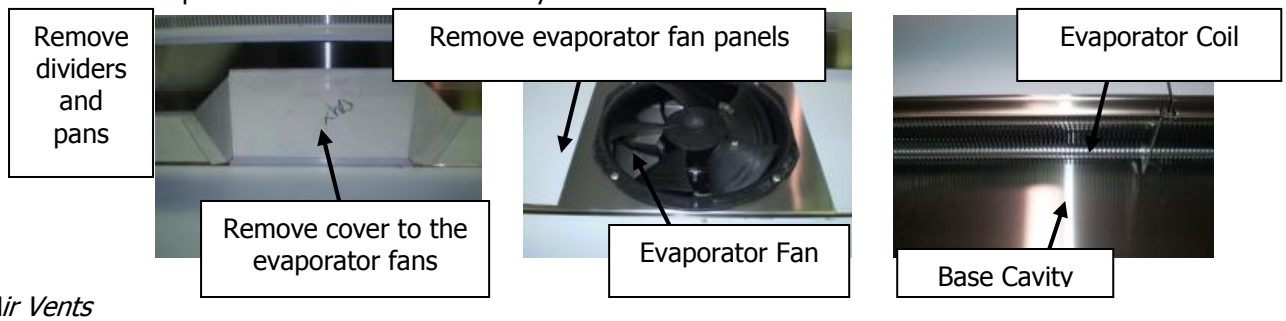
- Clean the glass with a glass cleaner or warm (not hot) soapy water, and a sponge.
- Wiping dry with a squeegee is best.

Lights

- Ensure lights have cooled before cleaning.
- Wipe down the lights with a lightly moist sponge.
- Wipe lights dry with a soft cloth.

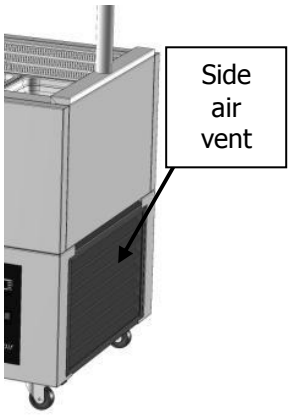
Base Cavity, Evaporator Coil

- Access is via the panels in the bottom of the well.
- Sweep out and vacuum. A **wet-and-dry vacuum** cleaner should be used.
- Do NOT use water to clean the evaporator coil. Take care not to **damage or move the temperature probe** in the evaporator coil.
- Wipe out the bottom with a damp sanitized cloth. Make sure that the condensate drain hole is cleared.
- Do NOT pour water into the base cavity.



Air Vents

- Use a vacuum to remove dust and fluff from all the ventilation panels
- **Do NOT use water or a hose** to remove dust or fluff.



Maintenance

Routines

Schedules

- To maintain optimal performance cleaning and maintenance schedules must be regular and thorough.
- After use, the gastronorm pans should be cleaned **STRAIGHT AWAY**.
- External surfaces, dividers and the sneeze guard should be cleaned at the end of the **EVERY WORK DAY**.
- The evaporator coil, base cavity and air vents should be cleaned at the **WEEKLY**.
- It is recommended that servicing is completed **MONTHLY** and **3 MONTHLY**, speak to your refrigeration technician or the manufacturer about your unit.

Log Books

- Log books should be kept for all cleaning and maintenance of this unit.

Inspection

- Surfaces should be checked at least **once a week** for damage or deterioration.
- As part of the maintenance, a **qualified technician MUST** check the controls, mechanical parts and electrical wiring for damage, deterioration or need of adjustment.

Faults

- Not repairing small faults immediately can cause a complete breakdown. If any small faults occur, have them attended to promptly by a **qualified technician**.
- All faults should be reported to the distributor and manufacturer.

WARNING!

If any electrical wires are damaged, the unit must NOT be switched ON until the parts have been fixed as injury or death can occur.

Water Damage

Information

- Water damage to the electrical and mechanical parts of unit can occur through hosing on or around the unit.
- Improper cleaning of the unit can lead to water damage.
- If water damage occurs allow the unit to dry and ensure the unit is checked by a **qualified technician** before switching the unit ON.
- All water damage that is not due to construction or mechanical faults is not covered by warranty.

WARNING!

If any water damage occurs, the unit must NOT be switched ON.

Stainless Steel Protection

Cleaning

- For cleaning the stainless stain, check the cleaning section of the operation manual.
- All metal surfaces should be checked while cleaning for damage, scuffs or scapes as these can lead to rust and further damage to the product.

Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust.
- Any sign of mild rust or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible.
- **NEVER** use abrasive pads or cleaners for cleaning.
- Medium rust or corrosion can treated by a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. A lemon slice or a few drops few drops of lemon juice added to the water can be used as a substitute**.** After treatment, wash with warm (not hot) soapy water and dry thoroughly.
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling.
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish.
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces.
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles.

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish.
- For **NON**-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain.
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not **food safe**.

Due to continuous product research and development, the information contained herein is subject to change without notice

Access to Electrical Wiring and Mechanical Parts (Qualified Technician Only)

WARNING!
Switch the unit OFF at the main power supply before any maintenance or servicing.

Important!
All due care has been taken in manufacturing but there may be SHARP EDGES. around the interior of the service compartment.

Electronic Controller Removal

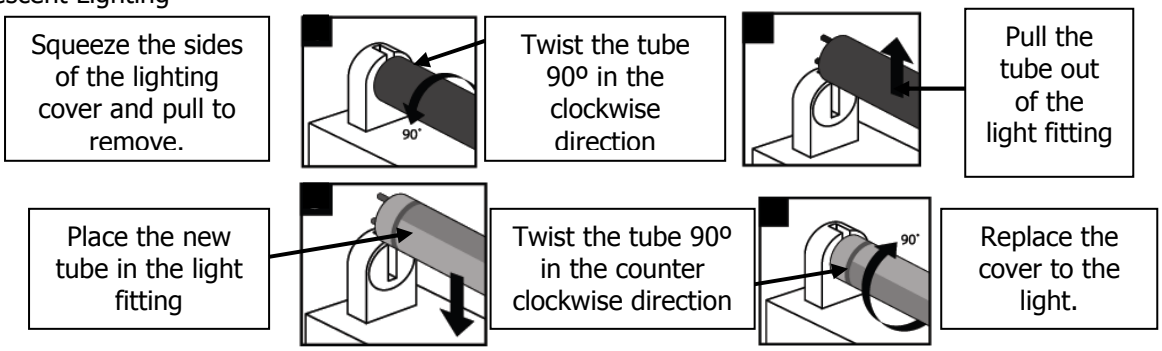
1. Access the air vent on the side of the electronic controller.
2. Unplug wiring loom.
3. Remove digital controller face panel by gently levering it off.
4. Unscrew on the front of the controller face.
5. Remove the electronic controller.

Evaporator Fans and Coil

- Access through via the base cavity and side panel within the well.
- Make sure the fans are programmed to 900RPM
- When reassembling, ensure the evaporator box is screwed closed correctly. Air gaps can effect air circulation and the internal temperature.
- The evaporator coil and fan should be swept and vacuumed. A **wet-and-dry vacuum** cleaner should be used.
- **Do NOT use water or a hose** to clean the evaporator unit box. Take care NOT to damage or move the temperature probe on the evaporator coil and fan.
  1. Remove the pans and dividers.
  2. Remove the bottom panel to enter the base cavity.
  3. Unscrew the side panel, swing out and remove.

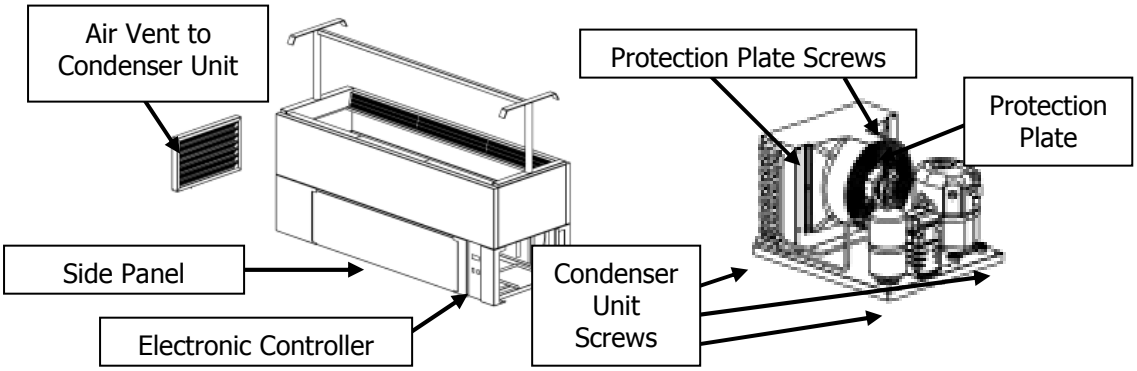
WARNING!
Ensure the side panel in lifted slowly. The fans may have short wires.

Fluorescent Lighting


Squeeze the sides of the lighting cover and pull to remove.
Twist the tube 90º in the clockwise direction
Pull the tube out of the light fitting
Place the new tube in the light fitting
Twist the tube 90º in the counter clockwise direction
Replace the cover to the light.
90°

Condenser Unit

- The condenser coil is recommended to be cleaned **MONTHLY**.
- Access is via air vent on the side WITHOUT the electronic controller to sweep and vacuum the condenser coil.
- The condenser coil should be cleaned with pressurised air or CO_2 every 3 months.
- **Do NOT use water or a hose** to clean the condenser coil. Take care NOT to damage or move the temperature probe on the condenser coil.
- To Remove:-
  1. Access the air vent on the side WITHOUT the electronic controller and the side panel.
  2. Remove the refrigerant from the condenser unit.
  3. Cut the refrigeration pipes.
  4. Unscrew the screws at the bottom condenser unit.
  5. Swing the condenser unit out.



WARNING!

Overheating will occur if fins are bent or build up of dust and fluff remains on the condenser coil.

Condenser Fan

- The condenser fan should be swept and vacuumed every 3 months.
- **Do NOT use water or a hose** to clean the condenser fan.
  1. Access the service compartment.
  2. Unscrew the screws at the top of the condenser fan protection plate.
  3. Slide the protection plate up.

Carel Electronic Controller (Qualified Technician Only)

Button	Function	Normal Operation		
		Pressing the button alone	Start up	
1	Up – ON / OFF	more than 3 s: switch ON/OFF		
2	Set	- 1 s.: display/set the set point - more than 3 s: access parameter setting menu (enter password '22') - mute audible alarm (buzzer)	for 1 s: RESET current EZY set	Pressed together (2 and 3) activates parameter RESET procedure
3	Down	- more than 3 s: activates/ deactivates the defrost	for 1 s: display firmware version code	

Icon	Function	Normal Operation			
		ON	OFF	Blink	Start up
4	Compressor	on	off	request	ON
5	Fan	on	off	request	ON
6	Defrost	on	off	request	ON
7	Auxiliary output (AUX)	-	-	-	-
8	Alarm	all	No Alarm	-	ON
9	Clock (RTC)	-	-	-	-
10	Digits	-	-	-	-

Function

- The electronic controller controls and displays the internal temperature.
- The electronic controller signals problems with the unit.
- Changing settings should be completed by a **qualified technician**.

Operation

- For general operation, the electronic controller requires no initial setup or additional programming.
- If the temperature probe is damaged, runs the compressor for 5 minutes then turn off for 15 minutes, and repeats, to keep the product at a refrigerated around the set point temperature.

Due to continuous product research and development, the information contained herein is subject to change without notice

Alarms and Signals

- When an alarm is activated, the display shows the corresponding message that flashes alternating with the temperature; if fitted and enabled, the buzzer and the alarm relay are also activated.
- All the alarms have automatic reset (that is, they stop when the causes are no longer present), except for alarm 'CHt' which has manual rest (instrument on/off using the UP button or by disconnecting the power supply).
- Pressing the SET button mutes the buzzer, while the code displays and the alarm relay only go off when the causes of the alarm have been resolved. The alarm codes are shown in the table below.

Alarm code	Buzzer & alarm relay	LED	Description	Parameters involved
E0	Active	ON	Probe 1 error =control	-
E1	Active	ON	Probe 2 error =defrost	[d0 = 0/1]
E2	Active	ON	Probe 3 error =condenser	[A4 = 10]
IA	Not active	ON	External alarm	[A4 = 1] [+A7]
dOr	Not active	ON	Open door alarm	[A4 = 7/8] [+A7]
LO	Not active	ON	Low temperature alarm	[AL] [Ad]
HI	Not active	ON	High temperature alarm	[AH] [Ad]
EE	Active	ON	Unit parameter error	-
EF	Not active	ON	Operating parameter error	-
Ed	Active	ON	Defrost ended by timeout	[dP] [dt] [d4] [A8]
df	Not active	OFF	Defrost running	[d6 = 0]
cht	Active	ON	Dirty condenser pre-alarm	[A4 = 10]
CHt	Active	ON	Dirty condenser alarm	[A4 = 10]

Programming Instructions for the Controller

Set Point

PRESS "SET" & HOLD For 1 Second "SET POINT" Value will be displayed

PRESS ARROW "UP" or "DOWN" to set the desired value. **

PRESS "SET" to confirm the value

Frequent (F) Parameters

PRESS & HOLD "SET" for approx 5 seconds

"PS" will be displayed
A) PRESS "ARROW UP" & "DOWN" to select the parameter to be changed, eg rd = differential
B) PRESS "SET"
The Value Set for this parameter will be displayed

C) PRESS ARROW "UP" & "DOWN" to set the desired value. **

D) PRESS "SET" to confirm the value
REPEAT A-D Until all desired parameters have been set.

PRESS & HOLD "SET" until temp is displayed (approx 5 seconds)
To confirm all changes

All Parameters

PRESS & HOLD "SET" for approx 5 seconds

"PS" will be displayed

PRESS 'SET" then "ARROW UP" till the password value "22" is displayed

PRESS "SET" to confirm

"PS" will be displayed

A) PRESS "ARROW UP" & "DOWN" to select the code of the parameter to be changed. eg. rd = differential
B) PRESS "SET"
The Value Set for this parameter will be displayed

C) PRESS "ARROW UP" & "DOWN" to set the desired value.

D) PRESS "SET" to confirm the value

REPEAT A-D Until all desired parameters have been set.

PRESS & HOLD "SET" until temp is displayed (approx 5 seconds) to confirm all changes

Summary of Parameters - PJEZ easy

Code	Parameters	Unit	Type	Min.	Max.	Def.	changed
PS	Password	-	F	0	200	22	22
/2	Probe measurement stability	-	C	1	15	4	4
/4	Select probe/input displayed (*)	-	F	1	3	1	1
/5	Select ºC/ºF (0 = ºC, 1 = ºF)	-	C	0	1	0	0
/6	Decimal point (0=enabled, 1=disabled)	-	C	0	1	0	0
/7	Enable probe 2 alarm(model (PJEZM only)	-	C	0	1	0	0
/C1	Calibration of probe 1	ºC/ºF	F	-50	+50	0	0
/C2	Calibration of probe 2	ºC/ºF	F	-50	+50	0	0
/C3	Calibration of probe 3	ºC/ºF	F	-50	+50	0	0
St	Temperature set point	ºC/ºF	F	r1	r2	4	1.5
r1	Minimum set point allowed to the user	ºC/ºF	C	-50	r2	-50	-5
r2	Maximum set point allowed to the user	ºC/ºF	C	r1	200	90	10
r3	Mode 0=direct with defrost, 1=direct, 3=reverse	-	C	0	2	0	0
r4	Automatic night-time set point variation	ºC/ºF	C	-50	50	3	0
rd	Control differential (hysteresis)	ºC/ºF	F	0	19	2	2
c0	Compressor & fan start delay after power up	min	C	0	100	0	0
c1	Minimum time between two compressor starts	min	C	0	100	0	3
c2	Minimum compressor off-time	min	C	0	100	0	3
c3	Minimum compressor on-time	min	C	0	100	0	0
c4	Compressor safety (Duty setting)	min	C	0	100	0	5
cc	Duration of continuous cycle	hrs	C	0	15	4	0
c6	Alarm bypass time after continuous cycle	hrs	C	0	15	2	2
d0	Defrost type (0=elec/temp, 1=H.gas/temp, 2=elec/time, 3=H.gas/time, 4=heater by time with temp. cont.)	-	C	0	4	0	0
dI	Interval between defrosts (if not using real time)	Hrs/min	F	0	199	8	4
dt	End defrost temperature, (if d0= 0 or 1)	ºC/ºF	F	50	130	4	6
dP	Max or effective defrost duration	Min/sec	F	1	199	30	30
d4	Defrost when the instrument is switched on (1=activated)	-	C	0	1	0	0
d5	Defrost delay on start-up or from digital input	min	C	0	199	0	0
d6	Disable temperature display during defrost (1=display disabled)	-	C	0	1	1	1
dd	Dripping time after defrost	min	F	0	15	2	2
d8	Bypass alarms after defrost	hrs	F	0	15	1	1
d9	Defrost priority over compressor protectors (0=protection time respected 1=protection time not respected)	-	C	0	1	0	0
d/	Display defrost probe temp	-	F	-	-	-	-
dc	Time base (for defrost only (0 = hours/minutes, 1 = minutes/seconds)	-	C	0	1	0	0
AO	Alarm and fan differential	ºC/ºF	C	-20	20	2	2
AL	Low temperature alarm threshold/deviation (AL=0 alarm disabled)	ºC/ºF	F	-50	250	0	0
AH	High temperature alarm threshold/deviation (AH=0 alarm disabled)	ºC/ºF	F	50	250	0	0
Ad	Low & high temperature alarm delay	min	C	0	199	0	0
A4	Configuration of digital input 0= input not active 1= ext. alarm, instant (A=0) or delayed (A7>0) 2= enable defrost (open=disabled) 3= start defrost on closing 4= curtain switch or night-time operation (open= normal setpoint) 5= remote ON/OFF (open= OFF) 6= AUX output control (H1=3) (open= AUX de-energ.) 7= AUX output (H1=3) +FAN OFF control (closed) (open = AUX energised) 8= AUX output (H1=3) +FAN OFF (closed) + COMP-OFF control (closed); (open = AUX energised) 9= select direct/reverse operation; r3=0=> open= direct +defrost; closed= reverse r3=1/2=>open=direct; closed= reverse 10= condenser probe 11=product probe	-	C	0	11	0	10
A7	External alarm detection delay	min	C	0	199	0	0
A8	Enable alarm 'Ed' :end defrost by timeout (1=enabled)	-	C	0	1	0	1
Ac	High condenser temperature alarm	ºC/ºF	C	-50	250	70	65
AE	High cond. Temp. alarm differential	ºC/ºF	C	0.1	20	5	10
Acd	High cond. Temp. alarm delay	min	C	0	250	0	0

Code	Parameters	Unit	Type	Min.	Max.	Def.	changed
F0	Fan management (0=fans on excluding specific phases 1=fans on according to parameter F1excluding specific phases (**)	-	C	0	1	0	0
F1	Fans shutdown temperature)**)	ºC/ºF	F	50	130	5	.5
F2	Fans off when compressor off (**)	-	C	0	1	1	1
F3	Fans status during defrost (**) (0= fan on, 1= fan off)	-	C	0	1	1	1
Fd	Off for post-dripping. Active for each val. Of F0 (**)	min	F	0	15	1	1
H0	Serial address	-	C	0	207	1	1
H1	AUX output configuration 0=no function associated with the output 1=alarm output usually energised 2=alarm output usually de-energised 3=auxiliary output driven by dig. Input (A4=6/7/8) Dig. Input OPEN=AUX de-energised Dig. Input CLOSED=AUX energised	-	C	0	3	0	0
H2	Enable keypad (0= disabled, 1= enabled, 2- enabled except for ON/OFF function)	-	C	0	2	1	1
H4	Disable buzzer (0=enabled, 1=disabled)	-	C	0	1	0	0
H5	Key Identification code from supervisor	-	F	0	199	1	-
EZY	Select Easy Set according to the model, see manual (see notes)	-	C	0	4	0	0
tEn	Disable RTC	-	C	0	1	1	
d1d	Defrost time band 1 day	days	C	0	11	0	
d1h	Defrost time band 1 hour	h	C	0	23	0	
d1m	Defrost time band 1 minute	min	C	0	59	0	
d2d	Defrost time band 2 day	days	C	0	11	0	
d2h	Defrost time band 2 hour	h	C	0	23	0	
d2m	Defrost time band 2 minute	min	C	0	59	0	
d3d	Defrost time band 3 day	days	C	0	11	0	
d3h	Defrost time band 3 hour	h	C	0	23	0	
d3m	Defrost time band 3 minute	min	C	0	59	0	
d4d	Defrost time band 4 day	days	C	0	11	0	
d4h	Defrost time band 4 hour	h	C	0	23	0	
d4m	Defrost time band 4 minute	min	C	0	59	0	
nOd	"Night on" time band day	days	C	0	11	0	
nOh	"Night on" time band hours	h	C	0	23	0	
nOm	"Night on" time band minute	min	C	0	59	0	
nFd	"Night off" time band day	days	C	0	11	0	
nFh	"Night off" time band hours	h	C	0	23	0	
nFm	"Night off" time band minutes	min	C	0	59	0	
AOd	"Aux on" time band day	days	C	0	11	0	
AOh	"Aux on" time band hours	h	C	0	23	0	
AOm	"Aux on" time band minute	min	C	0	59	0	
AFd	"Aux off" time band day	days	C	0	11	0	
AFh	"Aux off" time band hours	h	C	0	23	0	
AFm	"Aux off" time band minutes	min	C	0	59	0	
dAY	RTC day of the week	days	C	1	7	0	
hr	RTC hours	h	C	0	23	0	
Min	RTC minutes	min	C	0	59	0	

Controller NTC probe resistance

Temperature	Resistance
-10 ° C	42.5 Ω
-5 ° C	34.0 Ω
0 ° C	27.3 Ω
5° C	22.1 Ω
10 ° C	18.0 Ω
20 ° C	12.1 Ω
30 ° C	8.3 Ω
40 ° C	5.8 Ω
50 ° C	4.2 Ω

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Dixell Electronic Controller (Qualified Technician Only)

SET: To display target set point; in programming mode it selects a parameter or confirm an operation.

(DEF): To start a manual defrost.

(**UP**): To see the max. stored temperature; in programming mode it browses the parameter codes or increases the displayed value.

(**DOWN**): To see the min stored temperature; in programming mode it browses the parameter codes or decreases the displayed value.

To switch the instrument off, if onF = oFF.

Not enabled

KEY COMBINATIONS:

+	To lock & unlock the keyboard.
SET +	To enter in programming mode.
SET +	To return to the room temperature display.

Function

- The electronic controller controls and displays the internal temperature.
- The electronic controller signals problems with the unit.
- Changing settings should be completed by a **qualified technician**.

Operation

- For general operation, the electronic controller requires no initial setup or additional programming.

Main Functions	
Access to parameter 1 menu	Access to parameter 2 menu
A) Push SET+▼ 3 seconds the °C starts flashing	A) Push SET+▼ 3 seconds the °C starts flashing
B) Push ▲+▼ select parameter	B) Release and then push SET+▼ again for 7 seconds
C) Push SET to see current setting	C) Pr2 will appear you now have access to parameters 1 & 2
D) Push ▲+▼ change the setting	D) Push ▲+▼ to select parameter
E) Push SET to save the new setting and move to next	E) Push SET to see current setting
To Exit: Push SET+▲ wait 15 seconds for time out	F) Push ▲+▼ change the setting
	G) Push SET to save the new setting and move to next
	To Exit: Push SET+▲ wait 15 seconds for time out
	NOTE: Parameter menu times out after 15 seconds
	Change Map NOTE: Default = High Temperature (Ht)
	A) Push ▼ for 5 seconds
	B) All Icons shown (nt = Medium Temp. Ht = High Temp.)

Hot key programming
UPLOAD controller to Hotkey
1) Program one controller from keypad
2) When the controller is powered insert hot key and push ▲
3) The upl message appears followed by end
4) Push SET to End
5) Turn power off and remove the hotkey
DOWNLOAD Hotkey to instrument
1) Turn off power to the controller
2) Insert a programmed Hotkey
3) Turn power on
4) The DoL message appears followed by end
5) After 10 seconds the controller starts working with the new parameters
6) Turn off power and remove hot key from the controller

Alarms and Signals

- When an alarm is activated, the display shows the corresponding message that flashes alternating with the temperature; if fitted and enabled, the buzzer and the alarm relay are also activated.
- All the alarms have automatic reset, that is, they stop when the causes are no longer present.

Alam Code	Cause	Outputs
P1	Room probe failure	Compressor output acc. To par. "Con" and "COF"
P2	Evaporator probe failure	Defrost end is timed
P3	Third probe failure	Outputs unchanged
P4	Fourth probe failure	Outputs unchanged
HA	Maximum temperature alarm	Outputs unchanged
LA	Minimum temperature alarm	Outputs unchanged
HA2	Condenser high temperature	It depends on the "Ac2" parameter
LA2	Condenser low temperature	It depends on the "bLL" parameter
dA	Door open	Compressor and fans restarts
EA	External alarm	Output unchanged
CA	Serious external alarm (i1F=bAL)	All outputs OFF
CA	Pressure switch alarm (i1F=PAL)	All outputs OFF

Programming Instructions for the Controller

HOW TO SEE THE SETPOINT

SET

1. Push and immediately release the **SET** key: the display will show the Set point value;
2. Push and immediately release the **SET** key or wait for 5 seconds to display the probe value again.

HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the **"°C" or "°F"** LED starts blinking;
3. To change the Set value push the ^ or v arrows within 10s.
4. To memorise the new set point value push the **SET** key again or wait 10s.

HOW TO CHANGE A PARAMETER VALUE

To change the parameter's value operate as follows:

1. Enter the Programming mode by pressing the **Set + down** keys for 3s (the **"°C" or "°F"** LED starts blinking).
2. Select the required parameter. Press the "**SET**" key to display its value
3. Use "**UP**" or "**DOWN**" to change its value.
4. Press "**SET**" to store the new value and move to the following parameter.

To exit: Press **SET + up** or wait 15s without pressing a key.
NOTE : The set value is stored even when the procedure is exited by waiting the time-out to expire.

HOW TO SEE THE MIN TEMPERATURE

1. Press and release the **down** key
2. The "Lo" message will be displayed followed by the minimum temperature recorded.
3. By pressing the **down** key again or by waiting 5s the normal display will be restored.

HOW TO SEE THE MAX TEMPERATURE

1. Press and release the **up** key
2. The "Hi" message will be displayed followed by the maximum temperature recorded.
3. By pressing the **up** key again or by waiting 5s the normal display will be restored.

THE HIDDEN MENU

The hidden menu Includes all the parameters of the instrument.

HOW TO ENTER THE HIDDEN MENU

1. Enter the Programming mode by pressing then **Set + down** keys for 3s **"°C" or "°F"** LED starts blinking).
2. Released the keys, then push again the **Set + down** keys for more than 7s. The Pr2 label will be displayed immediately followed from the HY parameter.

NOW YOU ARE IN THE HIDDEN MENU.

3. Select the required parameter.
4. Press the "**SET**" key to display its value
5. Use **up** or **down** to change its value.
6. Press "**Set**" to store the new value and move to the following parameter.

To exit: Press **SET + up** or wait 15s without pressing a key.

NOTE1: if none parameter is present in Pr1, after 3s the "noP" message is displayed. Keep the keys pushed till the Pr2 message is displayed.

NOTE2: the set value is stored even when the procedure is exited by waiting the time-out to expire.

HOW TO MOVE A PARAMETER FROM THE HIDDEN MENU TO THE FIRST LEVEL AND VICE VERSA.

Each parameter present in the HIDDEN MENU can be removed or put into "THE FIRST LEVEL" (user level) by pressing "**SET + down**"
In HIDDEN MENU when a parameter is present in First Level the decimal point is on.

HOW TO LOCK THE KEYBOARD

1. Keep pressed for more than 3 s the **up** + **down** keys
2. The "POF" message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the MAX o Min temperature stored
3. If a key is pressed more than 3s the "POF" message will be displayed.

TO UNLOCK THE KEYBOARD

Keep pressed together for more than 3s the up and down keys, till the **"Pon"** message will be displayed.

Summary of Medium Temp Parameters – XR60CX

Parameter	Description	Unit	Vis. Level	Minimum	Maximum	Stoddart (nt)
Hy_nt	Differential	°C	Pr1	0.1	25.5	2.0
LS_nt	Minimum set point	°C	Pr1	-55.0	2.0	-5.0
US_nt	Maximum set point	°C	Pr1	2.0	150.0	10.0
ot_nt	Thermostat probe calibration	°C	Pr2	-12.0	12.0	0.0
P2P_nt	Evaporator probe presence		Pr1			yes
oE_nt	Evaporator probe calibration	°C	Pr2	-12.0	12.0	0.0
P3P_nt	Third probe presence		Pr1			yes
o3_nt	Third probe calibration	°C	Pr2	-12.0	12.0	0.0
P4P_nt	Fourth probe presence		Pr2			no
o4_nt	Fourth probe calibration	°C	Pr2	-12.0	12.0	0.0
odS_nt	Outputs delay at start up	min	Pr2	0	255	0
AC_nt	Anti-short cycle delay	min	Pr2	0	50	1
rtr_nt	P1-P2 percentage for regulation		Pr2	0	100	100
CCt_nt	Continuous cycle duration	ora	Pr2			0.00
CCS_nt	Set point for continuous cycle	°C	Pr2	-55.0	150.0	-5.0
Con_nt	Compressor ON time with faulty probe	min	Pr2	0	255	10
CoF_nt	Compressor OFF time with faulty probe	min	Pr2	0	255	10
CH_nt	Kind of action: heating cooling		Pr1			CL
CF_nt	Temperature measurement unit		Pr2			°C
rES_nt	Resolution		Pr2			dE
Lod_nt	Probe displayed		Pr2			P1
dLy_nt	Display temperature delay	min	Pr2			0.00
dtr_nt	P1-P2 percentage for display		Pr2	1	99	50
tdF_nt	Defrost type		Pr2			EL
dFP_nt	Probe selection for first defrost		Pr2			P2
dtE_nt	Defrost termination temperature first defrost	°C	Pr1	-55.0	50.0	6.0
idF_nt	Interval between defrost cycles	ora	Pr1	0	120	3
MdF_nt	(Maximum) length for first defrost	min	Pr1	0	255	30
dSd_nt	Start defrost delay	min	Pr2	0	255	0
dFd_nt	Displaying during defrost		Pr2			dEF
dAd_nt	Max display delay after defrost	min	Pr2	0	255	5
Fdt_nt	Draining time	min	Pr2	0	255	1
dPo_nt	First defrost after start-up		Pr2			no
dAF_nt	Defrost delay after fast freezing	ora	Pr2			0.00
FnC_nt	Fan operating mode		Pr2			O_n
Fnd_nt	Fan delay after defrost	min	Pr2	0	255	1
FCt_nt	Differential of temperature for forced activation of fans	°C	Pr2	0	50	0
FSt_nt	Fan stop temperature	°C	Pr2	-55.0	50.0	50.0
Fon_nt	Fan on time with compressor off	min	Pr2	0	15	0
FoF_nt	Fan off time with compressor off	min	Pr2	0	15	0
FAP_nt	Probe selection for fan		Pr2			P2
ALC_nt	Temperature alarms configuration		Pr2			Ab
ALU_nt	Maximum temperature alarm	°C	Pr2	-50.0	150.0	110.0
ALL_nt	Minimum temperature alarm	°C	Pr2	-55.0	110.0	-50.0
AFH_nt	Differential for temperature alarm recovery	°C	Pr2	0.1	25.5	1.0
ALd_nt	Temperature alarm delay	min	Pr2	0	255	15
dAo_nt	Delay of temperature alarm at start up	ora	Pr2			1.30
AP2_nt	Probe selection for condenser temperature alarms		Pr2			P3
AL2_nt	Condenser low temperature alarm	°C	Pr2	-55.0	150.0	-40.0
AU2_nt	Condenser high temperature alarm	°C	Pr2	-55.0	150.0	65.0
AH2_nt	Differ. for condenser temp. alarm recovery	°C	Pr2	0.1	25.5	10.0
Ad2_nt	Condenser temperature alarm delay	min	Pr2			15
dA2_nt	Delay of condenser temper. alarm at start up	ora	Pr2			1.30
bLL_nt	Compressor off for condenser low temperature alarm		Pr2			no
AC2_nt	Compressor off for condenser high temperature alarm		Pr2			yes
i1P_nt	Digital input polarity		Pr1			CL
i1F_nt	Digital input configuration		Pr1			nt
did_nt	Digital input alarm delay	min	Pr2	0	255	15
nPS_nt	Number of activation of pressure switch		Pr2	0	15	15
OdC_nt	Compress and fan status when open door		Pr2			F-C
rrd_nt	Regulation restart with door open alarm		Pr2			yes
HES_nt	Differential for Energy Saving	°C	Pr2	-30	30	0
Adr_nt	Serial address		Pr2			
PbC_nt	Kind of probe		Pr2			ntC
OnF_nt	On/off key configuration		Pr2			nu
dun_nt	Down key configuration		Pr1			Lnt

Due to continuous product research and development, the information contained herein is subject to change without notice

Summary of Medium Temp Parameters – XR60CX

Parameter	Description	Unit	Vis. Level	Minimum	Maximum	Stoddart (nt)
dP1_nt	Room probe display		Pr2			
dP2_nt	Evaporator probe display		Pr2			
dP3_nt	Third probe display		Pr2			
dP4_nt	Fourth probe display		Pr2			
rSE_nt	Real set point		Pr2			
rEL_nt	Software release		Pr2			
Ptb_nt	Map code		Pr2	0	65535	1
Set_nt	Set point	°C		-5.0	10.0	2.0

Replacements

Gastronorm Pans and Dividers

- Gastronorm pans and dividers can be replaced by others.

Lighting

- Lights and lighting units can be replaced by the manufacturer.
- All tombstone fittings have inbuilt starters and lighting units have inbuilt ballasts.

Sneeze Guard

- Sneeze guard can be replaced by the manufacturer or others.
- The Acrylic is single glazed 10mm Acrylic.

Drain Pipe, Trap, Drainage Pan

- The drain pipe, trap or the drainage pan can be replaced by the manufacturer or others.

Electrical Parts

- All electrical parts can be replaced by the manufacturer or others.
- All electrical parts MUST be fitted by a **qualified technician**.

Mechanical Parts

- All mechanical parts can be replaced by the manufacturer or others.
- All mechanical parts MUST be fitted by a **qualified technician**.

Servicing and Replacement Information Line

Stoddart Manufacturing:
Sales: 1300 791 954
Customer Service: 1300 307 289
Fax: (07) 3344 1000
Sales: fse@stoddart.com.au
Customer Service: service@stoddart.com.au
Spare Parts: spares@stoddart.com.au

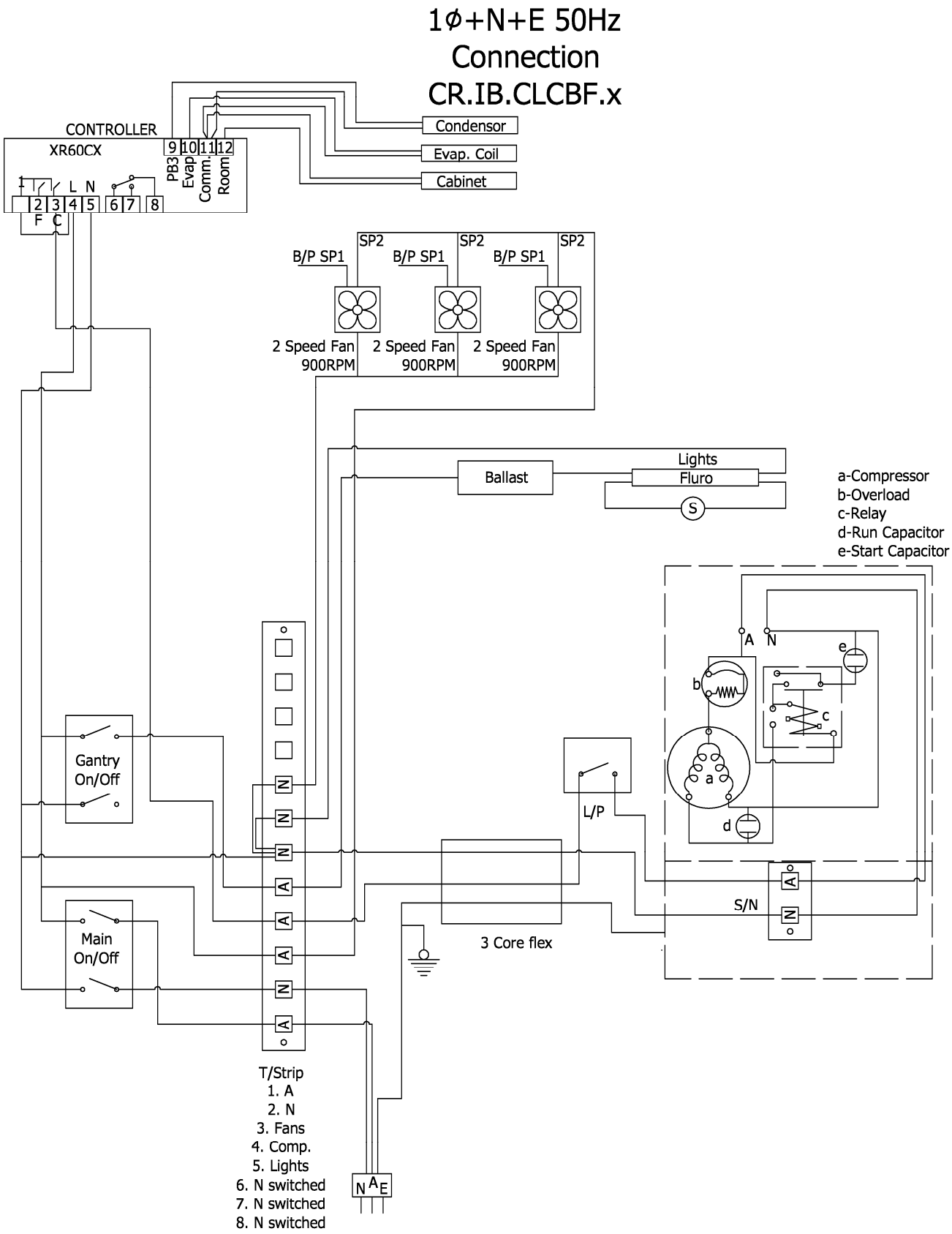
Troubleshooting

WARNING!
Technician tasks are only to be completed by qualified service people.
Check faults before calling service technician.

Task Type - (O) = Operator (T) = Technician Task

Problem	Possible Cause	Task	Possible Corrective Action
Unit does not operate/start	The mains isolating switch on the wall, circuit breaker or fuses are OFF at the power board.	O	Turn isolating switch, circuit breaker or fuses ON.
	The main switch of the cabinet is OFF.	O	Turn the main switch ON
	Condenser unit is OFF	O	Turn On condenser unit
	Electrical wiring damaged	T	Replace / Fix electrical wiring
	Condenser unit broken	T	Replace / Fix refrigeration unit
	Faulty electronic controller	T	Replace controller
Well is too warm	Pans not inserted properly	O	Adjust pans
	Ambient air entering the wells	O	Move away from air flow
	Exhaust fan above the unit	O	Move unit / exhaust fan
	Baffle fully closed	O	Open baffle
	Warm items in wells	O	Pre-chill / Remove items / Wait 30 min for items to chill
	Air not circulation	O	Remove some items / Clear air vents / grills
	Too many items in the pans	O	Remove some items
	Items obstructing air vents / grills	O	Re-position items
	Defrost cycle is ON / just finished	O	Wait 30 min for cabinet to cool
	Evaporator coil fins blocked	O/T	Clean fins / Run defrost cycle
	Evaporator coil iced up	T	Adjust defrost cycle to match environment / Remove warm items / Fix / Replace door seals
	Temperature probe broken / disabled	T	Replace / Enable probe
	Set point temperature too high	T	Adjust the set point temperature
	Temperature probe damaged	T	Replace temperature probe
	Evaporator fans not operating	T	Replace / Fix fans
	Condenser unit overloaded (remote units)	T	Replace with bigger condenser unit / Remove some refrigerators units from the condenser unit
	Condenser coil blocked (remote units)	T	Remove dust and debris
	Undercharge of refrigerant	T	Check for leaks/Add refrigerant
	Faulty electronic controller	T	Replace controller
Well is too cold	Set point temperature too low	T	Adjust the set point temperature
	Temperature probe broken / disabled	T	Replace / Enable probe
	Faulty electronic controller	T	Replace controller
	Continuous cycle setting ON (integral units)	T	Turn OFF continuous cycle
	Overcharge of refrigerant	T	Remove refrigerant

Electrical Diagram



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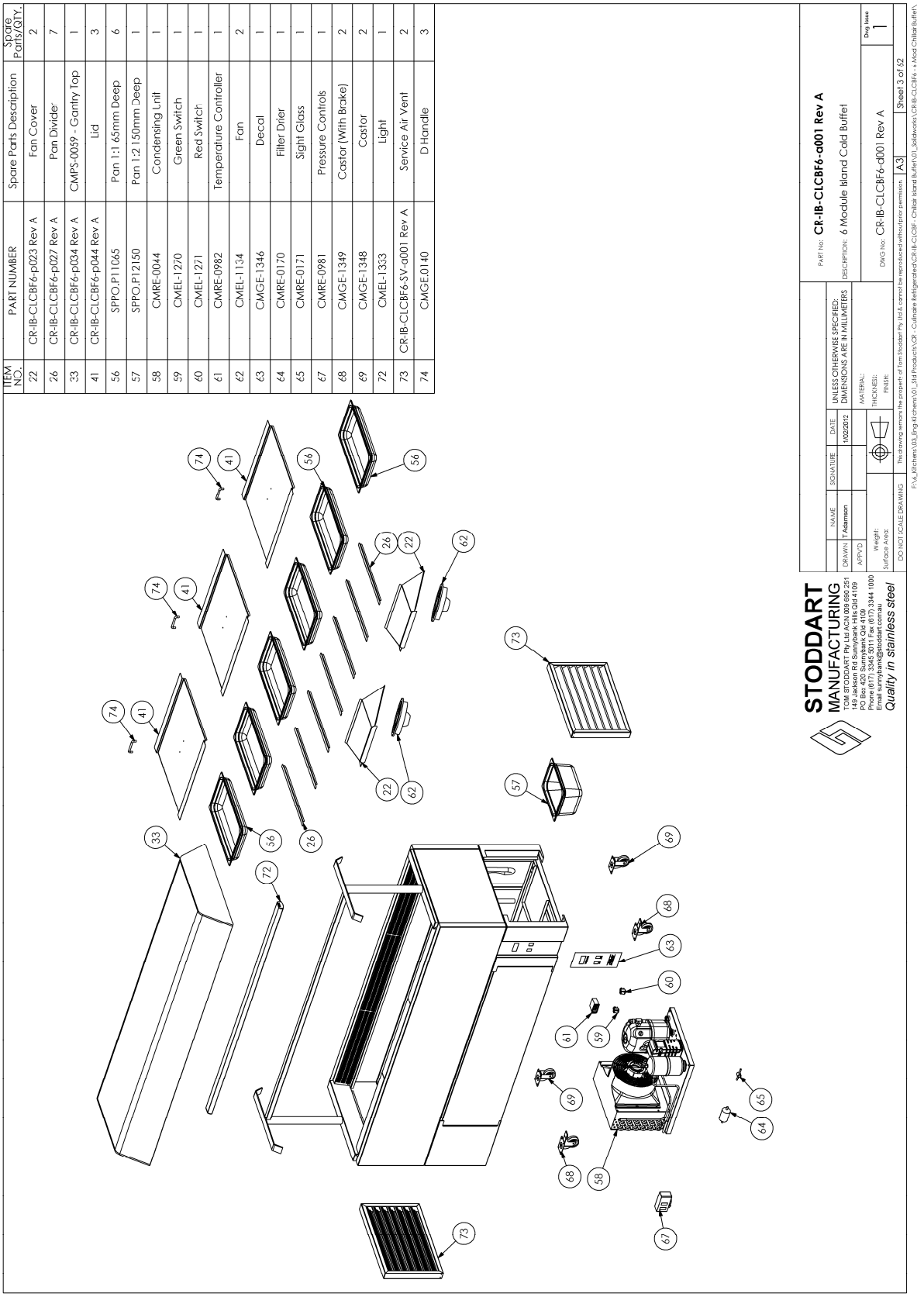
Spare Parts List/Assembly

ITEM NO.	PART NUMBER	Spare Parts Description	Spare Parts/QTY.
22	CR-IB-CLCBF6-p023 Rev A	Fan Cover	2
26	CR-IB-CLCBF6-p027 Rev A	Pan Divider	7
33	CR-IB-CLCBF6-p034 Rev A	CMPS-0059 - Gantry Top	1
41	CR-IB-CLCBF6-p044 Rev A	Lid	3
56	SPPO.P11065	Pan 1:1 65mm Deep	6
57	SPPO.P12150	Pan 1:2 150mm Deep	1
58	CMRE-0044	Condensing Unit	1
59	CMEL-1270	Green Switch	1
60	CMEL-1271	Red Switch	1
61	CMRE-0982	Temperature Controller	1
62	CMEL-1134	Fan	2
63	CMGE-1346	Decal	1
64	CMRE-0170	Filter Drier	1
65	CMRE-0171	Sight Glass	1
67	CMRE-0981	Pressure Controls	1
68	CMGE-1349	Castor (With Brake)	2
69	CMGE-1348	Castor	2
72	CMEL-1333	Light	1
73	CR-IB-CLCBF6-SV-a001 Rev A	Service Air Vent	2
74	CMGE.0140	D Handle	3


PART No: CR-IB-CLCBF6-a001 Rev A
DESCRIPTION: 6 Module Island Cold Buffet
DWG No: CR-IB-CLCBF6-d001 Rev A
Drag Issue 1
STODDART MANUFACTURING
Quality in stainless steel
UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS
DRAWN: T Adamson 1/02/2012
DO NOT SCALE DRAWING
Sheet 3 of 52

Due to continuous product research and development, the information contained herein is subject to change without notice

Warranty

Australian Warranty and Contact Details

As the exclusive manufacturer and distributor of Culinaire products in Australia, Stoddart Manufacturing (Stoddart) would like to congratulate you on your purchase of a Culinaire product.

It should be noted by users of the product that it is not designed for household or domestic use and should not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.

Users should also note that if the supply electricity cord is damaged in any way it should be replaced. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard.

Australian Warranty Policy & Procedure

Stoddart is committed to providing a comprehensive and fair warranty for all of its equipment. The warranty incorporates a commercial manufacturers' warranty, together with the consumer warranty provisions of the National Consumer Protection Act (2009).

1. Commercial Warranty

1.1. Stoddart warrants to the original purchaser ("Customer") of equipment manufactured or distributed by Stoddart that for 12 months from the date of installation of the equipment by Customer (the "Warranty Period"), any defect in workmanship or material will, subject to clauses 1.2 and 3, be:
   i. Repaired without charge; or
   ii. In respect of any Major Failure which cannot be repaired, replaced or the purchase money refunded.

1.2. Stoddart will not be liable for any associated loss, damage or compensation claim resulting from any defect in workmanship or material, and such liability is expressly excluded from the operation of clause 1.1.

2. Consumer Warranty

2.1. Subject to clause 3, equipment supplied by Stoddart to Customer for personal, domestic or household use or consumption comes with guarantees that cannot be excluded under the Australian Consumer Law. Customer is entitled to a replacement or refund for a Major Failure and compensation for any other reasonably foreseeable loss or damage. Customer is entitled to have the equipment repaired, or replaced if the equipment fails to be of an Acceptable Quality and that failure does not amount to a Major Failure.

3. Warranty Clarification

3.1. Customer acknowledges and agrees:
   i. A Major Failure occurs when the equipment suffers repeated and/or unexpected failure that cannot be repaired to Stoddart's satisfaction (acting reasonably) or which Stoddart considers (acting reasonably) renders the equipment unsafe or inoperable;
   ii. Stoddart can only warrant the equipment will be of an Acceptable Quality when Customer uses the equipment in accordance with Stoddart's manufacturer's instructions or user manual ("Instructions"). Acceptable Quality does not imply a lifetime guarantee for the equipment;
   iii. Certain components have a finite expected life, especially in a commercial or high-use environment. For example components such as refrigeration compressors, elements, thermostats/simmerstats, switches, fans, and temperature controllers can be expected to last up to 12 months when used in accordance with the instructions;
   iv. In a commercial environment, components such as lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components will require regular replacement. This is not covered by warranty and is at Customer's cost.
   v. The life of equipment may be adversely affected by misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, and acts of God;
   vi. Proper maintenance and cleaning of equipment in accordance with the Instructions is essential to the equipment's effective operation;
   vii. On site warranty services are limited to sites within 50km from the nearest Stoddart authorized service agent and service agent's reasonable travel costs must be paid by Customer prior to the commencement of the repairs; Public Holidays
   viii. Stoddart cannot guarantee the performance of equipment made specifically to Customer's design or specifications. Stoddart will, where reasonably possible, draw any issues arising from Customer's design or specifications to Customer's attention during the commissioning and/or manufacturing process; and
   ix. Customer must pay additional costs incurred by Stoddart as a result of Customer failing to provide suitable access to the equipment for inspection and service.

3.2. Stoddart's warranty liability under clauses 1 and 2 of these Terms exclude or do not cover:

i. The matters acknowledged by Customer in clause 3.1;
ii. Situations where Stoddart is not satisfied (acting reasonably) the equipment or any part of the equipment has been used in accordance with the Instructions including misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or act of God;
iii. Any consequential loss, damage or expense arising directly or indirectly from use of the equipment otherwise than in accordance with the Instructions;
iv. Any damage or malfunction arising from, or relating to, Customer's failure to properly maintain or clean the equipment in accordance with the Instructions;
v. Damage caused to equipment during transportation, which is outside Stoddart's standard delivery conditions.
vi. Breakage or replacement of lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components.
vii. Maintenance, repair or other works not undertaken by a Stoddart authorised service agent
viii. Where remote refrigeration is connected by a person other than Stoddart to equipment produced by Stoddart, Stoddart cannot accept claims for repair of TX valves and control components, as the fault may arise from the installation of the remote refrigeration lines, equipment, and gas, by a party over which Stoddart has no control.
ix. Transportation costs associated with transporting the equipment to a Stoddart authorized service agent where Stoddart considers (acting reasonably) that repairs cannot be undertaken on-site; and
x. Unless agreed to by Stoddart in writing to the contrary, warranty is not included in the sale price for goods sold to or installed in an overseas location.

4. Warranty Claim Procedure

4.1. The following procedure must be followed to claim under Stoddart's warranties:
4.2. Refer to the trouble-shooting section of the Instructions to establish the nature of the fault. Check the equipment is plugged-in, turned-on or has no other valid reason for not operating.
4.3. If step (a) does not overcome the issue, you should report the fault with the equipment to our service department (phone 1300 307 289 or fax 07 3344 6166). Our service department will assist you with further trouble-shooting. If our service department is unable to resolve the fault with the equipment they will request you complete a Stoddart Warranty Request Form and fax (fax 07 3344 6166) or email (service@stoddart.com.au) it to us.
4.4. To complete a Stoddart Warranty Request Form you will require the following information:

i. Proof of purchase stating model number and date of purchase;
ii. The serial number of the equipment (this is located on the ratings plate sticker);
iii. A description of the fault/problem;
iv. Your company details including the exact location of the equipment; and
v. Any restrictions on times or methods of access to the equipment.

4.5. Stoddart will not arrange a warranty call out until it receives the above information from you in writing.
4.6. Upon receipt of a properly completed Stoddart Warranty Request Form, Stoddart will check its records to confirm whether the equipment is eligible for warranty repair. If warranty repair is required, Stoddart will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by a Stoddart authorised service agent. This authorisation number MUST be obtained before any work is carried out. Stoddart will not accept invoices for work carried out without an official authorisation number or by an unauthorised service agent.
4.7. Customer must quote the official authorisation number on all correspondence and invoices relating to a warranty claim to ensure prompt processing by Stoddart.
4.8. Customer must pay all costs associated with a call-out for work that is not related to warranty repairs or outside Stoddart's Terms immediately.

5. Timing of Warranty Services

5.1. Stoddart will comply with its warranty liabilities contained in these Terms in a timely manner

6. General Maintenance and Repairs

6.1. The equipment must be repaired and maintained by a qualified technician. Stoddart's authorised service agents are experienced technicians who understand the equipment and carry commonly used spare parts. Contact Stoddart's national service number listed below for details of your nearest Stoddart authorised service agent.

For Warranty, maintenance, spare parts and repairs, contact:
Tel: 1300 307 289 Fax: 07 3344 1000 email: service@stoddart.com.au

WARRANTY REQUEST FORM

STODDART MANUFACTURING
FOOD SERVICE EQUIPMENT

Phone: (07) 3440 7600 Int: +617 3440 7600
Phone: 1300 307 289
Fax: (07) 3344 1000 Int: +617 3344 1000
Email: service@stoddart.com.au

To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.
THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED

Name of contact person on site: _____ Date: / /

Business/Organisation name: _____

Street Address: _____

Suburb: _____ State: _____ Post Code: _____

Phone (Site): _____ Mob: _____

Equipment Type: _____ Brand: _____

Model/PNC no.: _____ Serial no.: _____

Location (large sites only): _____ Open: _____ Close: _____

Date of purchase: _____

Company purchased from: _____

(please provide a copy of your tax invoice or delivery docket as proof of purchase)

Description of fault: _____

Has the following been checked (tick box if appropriate and checked)?

Electrical power supply ☐ Gas ☐ Water Supply ☐

Name of person requesting warranty (please print): _____

CREDIT CARD DETAILS – Required as security against chargeable work (see note below)

Card type: Visa ☐ Mastercard ☐

Cardholder name: _____ Card no.: _____

Signature: _____ Expiry Date: _____

PLEASE NOTE: Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 50km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be COD terms – payable onsite.

CREDIT CARD INFORMATION MUST BE PROVIDED AS SECURITY AGAINST FALSE WARRANTY CALL-OUTS. FAILURE TO DO SO WILL RESULT IN REQUEST BEING UNATTENDED. NORMAL BUSINESS HOURS ARE 8AM – 4.30PM MONDAY TO FRIDAY